



FOOD ESTABLISHMENT INSPECTION REPORT

Mom's Restaurant
307 N. Main St.
Uxbridge, MA 1569

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector	
CCE48	1/28/20	12:27 PM 2:24 PM	Routine	Restaurant	J. Clarico	
Permit Number	Person In Charge	Variance	Priority	Priority f	Core	Score
2019-F067	Cheryl Bergeron -		2	4	9	73

Foodborne Illness Risk Factors and Public Health Interventions

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection Repeat Violations Highlighted in Yellow

Supervision					Protection from Contamination (Cont'd)				
	IN	OUT	NA	COS		IN	OUT	NA	COS
1. PIC present, demonstrates knowledge, and performs duties	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	15. Food separated and protected	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. Certified Food Protection Manager	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	16. Food-contact surfaces; cleaned & sanitized	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health					Time/Temperature Control for Safety				
	IN	OUT	NA	COS		IN	OUT	NA	COS
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	17. Proper disposition of returned, previously served,		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. Proper use of restriction and exclusion	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	18. Proper cooking time & temperatures		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Procedures for responding to vomiting and diarrheal events	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	19. Proper reheating procedures for hot holding		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices					20. Proper cooling time and temperature		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	IN	OUT	NA	COS	21. Proper hot holding temperatures	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. Proper eating, tasting, drinking, or tobacco use	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	22. Proper cold holding temperatures		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. No discharge from eyes, nose, and mouth	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	23. Proper date marking and disposition		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands					24. Time as a Public Health Control; procedures & records		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	IN	OUT	NA	COS	Consumer Advisory				
8. Hands clean & properly washed	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		IN	OUT	NA	COS
9. No bare hand contact with RTE food or a pre-approved	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	25. Consumer advisory provided for raw/undercooked food		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10. Adequate handwashing sinks supplied and accessible	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Highly Susceptible Populations				
Approved Source						IN	OUT	NA	COS
	IN	OUT	NA	COS	26. Pasteurized foods used; prohibited foods not offered		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11. Food obtained from approved source	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food/Color Additives and Toxic Substances				
12. Food received at proper temperature	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		IN	OUT	NA	COS
13. Food in good condition, safe & unadulterated	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	27. Food additives: approved & properly used		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14. Required records available: shellstock tags, parasite	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	28. Toxic substances properly identified, stored & used		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Repeat Violations Highlighted in Yellow					Conformance with Approved Procedures				
						IN	OUT	NA	COS
					29. Compliance with variance/specialized process/HACCP		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Good Retail Practices									
Safe Food and Water					Proper Use of Utensils				
	IN	OUT	NA	COS		IN	OUT	NA	COS
30. Pasteurized eggs used where required	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	43. In-use utensils: properly stored		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
31. Water & ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	44. Utensils, equip. & linens: property stored, dried & handled		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32. Variance obtained for specialized processing methods	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	45. Single-use/single-service articles: properly stored & used		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control					46. Gloves used properly		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	IN	OUT	NA	COS	Utensils, Equipment and Vending				
33. Proper cooling methods used; adequate equip. for temp.	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		IN	OUT	NA	COS
34. Plant food properly cooked for hot holding		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	47. All contact surfaces cleanable, properly designed,	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
35. Approved thawing methods used		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	48. Warewashing facilities: installed, maintained & used; test		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
36. Thermometers provided & accurate	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	49. Non-food contact surfaces clean		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification					Physical Facilities				
	IN	OUT	NA	COS		IN	OUT	NA	COS
37. Food properly labeled; original container	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	50. Hot & cold water available; adequate pressure		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination					51. Plumbing installed; proper backflow devices		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	IN	OUT	NA	COS	52. Sewage & waste water properly disposed		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38. Insects, rodents & animals not present	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	53. Toilet facilities: properly constructed, supplied, & cleaned		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39. Contamination prevented in prep, storage & display	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	54. Garbage & refuse properly disposed; facilities maintained		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40. Personal cleanliness		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	55. Physical facilities installed, maintained & clean	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
41. Wiping cloths; properly used & stored	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	56. Adequate ventilation & lighting; designated areas use		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42. Washing fruits & vegetables	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Inspector

PIC

Follow Up Required: ☐ Y Follow Up Date: _____

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Employee Health

Management, food employee and conditional employee; knowledge,

3 2-102.11 (C)(2), (3)(17) Demonstration - Establishment -

Pf No signed statements *Code: A PIC shall demonstrate knowledge by requiring a food employee to report to the person in charge: a diagnoses of any disease transmissible through food; symptoms associated with any disease transmissible through food; exposure to any disease transmissible through food; and past illness of any disease transmissible through food.*

Preventing Contamination by Hands

Hands clean and properly washed

8 2-301.15 Where to Wash - Kitchen -

Pf Washing hands in 3 compartment sink *Code: Food Employees shall clean their hands in a handwashing sink or approved automatic handwashing facility and may not clean their hands in a sink used for food preparation or warewashing, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste.*

9 3-301.11 (B) Preventing Contamination from Hands - Kitchen -

Pr Bare hand contact with RTE foods *Code: Except when washing fruits and vegetables, food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves or dispensing equipment.*

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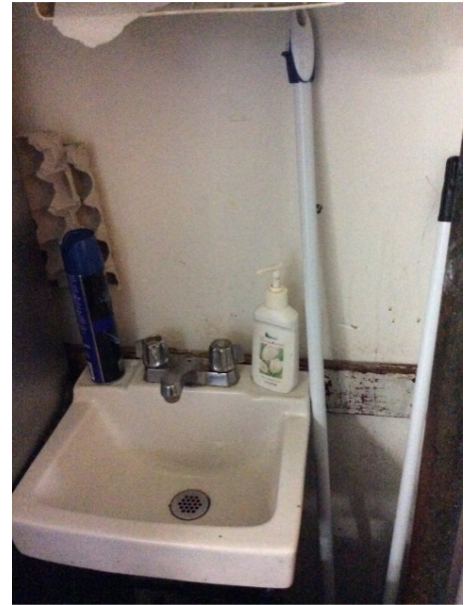
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10 6-301.14 Handwashing- Signage - Kitchen -

- C** No signage Code: A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees and shall be clearly visible to food employees.

**10 6-301.14 Handwashing- Signage - Establishment -**

- C** Servers hand sink. No signage Code: A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees and shall be clearly visible to food employees.

**Protection From Contamination**

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Food Separated and protected

15 3-302.11 (A)(4) Packaged and/or wrapped foods - Kitchen -

- C** Food left open in storage *Code: Food shall be protected from contamination by storing the food in packages, covered containers, or wrappings. This does not apply to (1) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption; (2) primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks; (3) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks; (4) FOOD being cooled as specified under Subparagraph 3-501.15(B)(2); or shellstock.*



16 4-601.11 (A) Equip, Food-Contact Surfaces - Kitchen -

- Pf** Microwave needs to be kept clean *Code: Equipment food-contact surfaces and utensils shall be clean to sight and touch.*



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16 4-601.11 (A) Equip, Food-Contact Surfaces - Kitchen -

- Pf** Knives stored dirty *Code: Equipment food-contact surfaces and utensils shall be clean to sight and touch.*

**Time / Temperature Control for Safety****Hot Holding Temperature****21 3-501.16 (C) Proper Holding Temps. (Homogenous liquid form) - Kitchen -**

- C** The temperature of the Cheese in the Misc. was 55 degrees. *Code: TCS food in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under paragraph (A) of this section, while contained within specially designed equipment that complies with the design and construction requirements as specified under paragraph 4-204.13(E).*

Food Temperature Control

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Proper cooling methods used; adequate equipment for temp. control**33 3-501.11 Frozen Food - Establishment -**

- C** Reach-in freezer needs to be defrosted *Code: Stored frozen foods shall be maintained frozen.*

**Prevention of Food Contamination****Cont. prevented during food prep., storage & display****39 3-305.11 Food Storage - Kitchen -**

- C** Bread container stored on the floor *Code: Food shall be protected from contamination by storing food: in a clean dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches off the floor.*



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41 3-304.14 (A)-(E) Wiping Cloths, Use Limitation - Kitchen -

- C** Wiping cloth not stored in sanitizer *Code: Cloths in-use for wiping food spills from tableware and carry-out containers that occur as food is being served shall be maintained dry and used for no other purpose. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution and laundered daily. Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes. Dry wiping cloths and the chemical sanitizing solutions in which wet wiping cloths are held between uses shall be free of food debris and visible soil. Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service, or single-use articles.*



Utensils, Equipment and Vending

All contact surfaces cleanable, properly designed, constructed & used

47 4-201.12 Food Temperature Measuring Devices - Kitchen -

- Pr** No thermometers for cold temperatures *Code: Food temperature measuring devices may not have sensors or stems constructed of glass, except that thermometers with glass sensors or stems that are encased in a shatterproof coating such as candy thermometers may be used.*

Physical Facilities

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Physical Facilities installed, maintained & cleaned

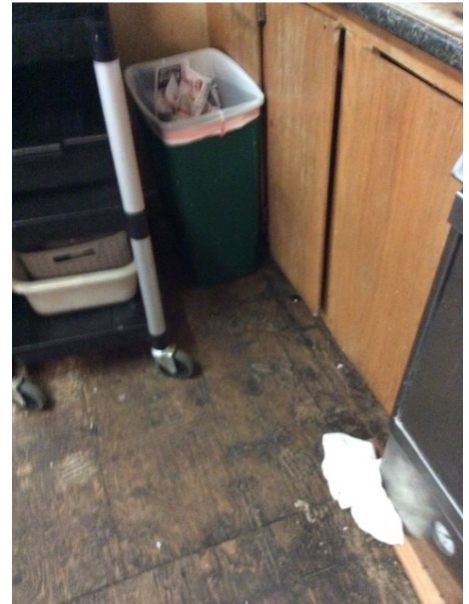
55 6-101.11 (A) Indoors. Surface Characteristics - Establishment -

- C** Countertop needs to be replaced *Code: Materials shall be smooth, durable, and easily cleanable for areas where food establishment operations are conducted, closely woven and easily cleanable carpet for carpeted areas, and nonabsorbent for areas subject to moisture such as food preparation area, walk-in refrigerators, warewashing areas, and areas subject to flushing or spray cleaning methods.*



55 6-201.11 Floors, walls and ceilings - Establishment -

- C** Complete repair of floor *Code: Except as specified under section 6-201.14 and except for antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.*



Check List

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed

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NO= Not Observed

UXBRIDGE BOARD OF HEALTH 2020 PRE-INSPECTION CHECKLIST

IN

PIC informed employees in verifiable manner of disease reporting

OUT

Employees using barrier (I.e gloves, tongs, etc) when handling RTE foods?

OUT

Employees eating/drinking in designated areas only. Drinks stored properly?

IN

Employees wearing clean uniform/proper hair restraints/fingernails maintained?

IN

Hand washing sinks have soap, paper towels, 100 water and trash bin?

OUT

Wiping cloths stored properly and staff knowledgeable on testing

OUT

Soap and sanitizing solutions at concentration and test strips available?

OUT

Thermometers in all temperature holding units and available for testing food?

OUT

Dish machines are working properly (wash temp/solutions per manufacturer)?

IN

Test strips and irreversible temp. devices used to confirm proper sanitization?

IN

Food deliveries are from approved sources, safely stored and transported?

OUT

TCS / RTE foods are properly date marked?

IN

Clean-up of vomit and diarrheal events procedures and kit available?

IN

If applicable, grease trap logs are maintained and available?

IN

If 25 seats or more, choke saving certificate(s) available?

IN

Check List Part 2

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed

REQUIRED SIGNAGE

IN

"A copy of the last inspection report is available upon request."

IN

Allergen Awareness Poster

OUT

Allergen Notice on menu and/or menu board

IN

Current Town of Uxbridge Food Permit posted

IN

Certified Food Protection Manager certificate posted

IN

Allergen Awareness certificate posted

IN

Handwashing signage

OUT

Consumer Advisory if raw or undercooked animal foods served as ready-to-eat

IN

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Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Misc.	Cheese	Holding	55 °F
Kitchen	Prep	Peppers	Holding	45 °F
Kitchen	Prep	Ham	Holding	55 °F
Kitchen		Cheese sauce	Holding	135 °F
Kitchen		SOS	Holding	154 °F
Establishment	Prep	Lettuce	Holding	45 °F
Establishment	Household ref	Frozen	Holding	-10 °F
Establishment	Freezer	FF	Holding	-15 °F
Establishment	Chest freezer	Burgers	Holding	10 °F
Establishment		Pie	Holding	35 °F

Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.

Notes

Thermometers need to be available for cold temperatures also

Foods need to be stored off the floor.

Microwave needs to be cleaned.

Always have a sanitizer bucket available

Defrost freezer in basement. This can effect food safety in storage

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Need hand wash signs at both locations

Floor behind counter needs to be repaired

Countertop needs to be replaced in pick up area

Store CLEAN knives on magnet, not splintered wood

Have staff read and sign reporting illness.